



FROM BRIAR CREEK KITCHEN

PUMPKIN NUT BREAD

2 cups flour
1 3/4 cups white sugar
2 tsp cinnamon
1/2 tsp allspice
1/2 tsp nutmeg
2 tsp baking powder
1 tsp baking soda
3/4 cup chopped walnuts / pecan

1/2 cup oil
1/3 cup water
2 eggs
1 cup pumpkin puree

Combined the dry ingredients and stir in wet ingredients. Batter will be thick
Preheat oven 350 degrees, combine batter into greased and floured 9 x 5 loaf pan
bake 1 hour if soft in the center bake additional 10 minutes
Cook 10 minutes and then remove from pan